



Tidal

NEW

Rating* **Price**
No Rating **\$\$\$\$\$**

[Paradise Point Resort & Spa](#)

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Local seafood, seasonal produce and views of Mission Bay are the hallmarks of Tidal.



Tidal Restaurant Review: A hypnotic wall of blue light emulating water greets diners, apropos for this waterfront restaurant. Helmed by Amy DiBiase, who serves as both executive chef and general manager, Tidal offers up views, dynamic design and a savvy menu reflecting her talents. Head to the orange sofa lounge or bar for a craft cocktail, as DiBiase smartly partnered with the gents at the Snake Oil Cocktail Company to create innovative, ingredient-driven sippers like the refreshing Tokyo 57 --- Damrak gin jazzed up with yuzu, sparkling Riesling, ginger and orange zest. Notable starters include chicken liver mousse with a feisty strawberry-black pepper jam; sourdough bread with whipped beet hummus and a smear of blood orange fennel butter; or provocative smoked salmon belly nestled in horseradish cream, dotted with roe. We're still talking about DiBiase's halibut, as the olive oil-poached fish is tender to the fork and served with the soft crunch of a brandade cake, dainty asparagus and Pommery mustard. Fava beans and pearl onions complement a pretty plate of pork cheek, glazed with apricot and lavender for a subtle yet welcoming sweet flavor. Another winner is the ricotta gnudi with braised lamb. An affordable [boutique](#) wine list is a bonus. Social hours are best spent on the deck next to the glistening bay over craft beers and shared plates.